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ANNUAL CATALOG OF Oriental Novelties

1919



MADE IN
JAPAN

東洋種物會社

THE ORIENTAL SEED Co.
SAN FRANCISCO CAL.

THE ORIENTAL SEED COMPANY

SEEDS-GROWERS AND IMPORTERS

1538 POST STREET,

SAN FRANCISCO, CALIFORNIA.

TELEPHONE FILMORE 3654

CABLE ADDRESS: "ORISEED, SAN FRANCISCO"

Seed Growers and Nurserymen :

KOSHINZUKA, SUGAMO

Tokyo, Japan

PAOTING, CHILI

China

In offering this catalogue we do so with the purpose of submitting an intelligent list of the seeds of our speciality, ORIENTAL VEGETABLES that have of sufficient merit to warrant recognition as standard varieties.

Our seeds are produced in our own gardens of Japan and China, under great care and direct import. They are pure, high germination and strong in vitality.

The descriptions accompanying them are based on our own actual experience and observations. For over seven years, since 1912, we have made a speciality of supplying Japanese and Chinese gardeners all over this country with the best strains of general, genuine vegetable seeds, from the Orient.

We are supplying most of the leading seed houses throughout the Eastern States, and have had very gratifying reports of the ploomng qualities of our seeds, that are being used exclusively by them and are receiving many contract orders in larger quantities more than ever.

If you have never used Oriental wonderful vegetables, try this year, and harvest their excellent production in your own garden.

HOW TO ORDER BY MAIL.

YOUR NAME AND ADDRESS.—Be very sure that your name and address in full are written very plainly.

CASH WITH ORDER—The proper way is to send remittance in full to cover orders. We send orders C. O. D. only if 25 per cent of the amount of order is enclosed.

REMITTANCES should be made by post-office money order, express money order, or by bank draft on San Francisco. For amounts up to one dollar, clean, unused postage stamps will be accepted. Coin should not be sent by mail. Checks on local banks may be sent, which will be a great convenience to many customers. We do not accept responsibility for orders which never reach us.

FREE DELIVERY OFFER.—We prepay postage on all seeds by the packet, ounce or pound or fraction thereof, on receipt of price given in catalogue.

WE GUARANTEE that shipment of seeds will reach the purchaser in good condition when sent by mail or express.

NON-WARRANTY : Note.—There are so many contingencies to be encountered in growing plants from seeds and in setting out plants that are dependent on the weather and other conditions over which we have no control, that success in planting is not altogether dependent on the seed or plant. We will send out only seed which we believe will grow and produce the kind of plant and variety represented, but

THE ORIENTAL SEED COMPANY gives no warranty, express or implied, as to description, quality, productiveness, or any other matter of any seeds, bulbs, plants, or trees they send out, and they will not be responsible in any way for the crop. If the purchaser does not care to accept the goods on these terms they should be returned at once.



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|---|------------------------------|--------------------------------------|------------------------------------|
| 1. Aralia cordata "Udo" Japanese Salad Plant. | 2. Birdlock, Tokyo long. | 3. Carrot, Sapporo Improved. | 4. Cucumber, China. |
| 5. C. Fushinari. | 6. Shirouri, Tahara mammoth. | 7. Eggplant, Kinchaku Large mammoth. | 8. Makuwa, Nashi-makuwa. |
| 10. Nepheleium Litchi. | 11. Squash, chirmen. | 12. S. Saikyo. | 13. Bean, Chinese six feet runner. |

ARALIA CORDATA

"UDO" Japanese Salad plant

A valuable Japanese vegetable that is grown in beds and cut like asparagus. It has been tested in climates ranging from Nova Scotia to the far south, and all it has proved prolific. At Arlington Va., seeds have produced shoots six feet long, with a heavy root system, in a single season. It differs from asparagus in that, while asparagus shoot tips only are edible, the whole of the UDO stalk is stringless and tender. The shoots are delicate and white, and beds continue bearing from eight to ten years without replanting. It is made into soup, in which the whole stalk is used, or is boiled and served on toast with butter sauce like asparagus. But the favorite native way of serving it is to slice the shoots into thin shavings, chill them on ice, and serve them with salad dressings. Pkt., 15c; $\frac{1}{2}$ oz., 40c; oz., 75c; $\frac{1}{4}$ lb., \$2.30; lb., \$7.00.



Aralia cordata, ("Udo" Japanese Salad Plant.)

These beans require a pole or trellis to climb on, if planted in the garden, although when raised as a seed crop in the open field they need no support whatever. For home garden use set the poles well in first, scrape the soil away to a depth of two inches and irrigate well. Then plant five to nine beans on each hill, covering to a depth of one inch. Save only the best three or four plants. Hills should be three to four feet apart each way.

YARD-LONG.—The famous variety as CHINESE SIX FEET RUNNER. Very delicious, rivaling any of the Little American beans, while pods grow to be nearly a yard long, sweet, crisp, tender and entirely stringless and of an excellent quality. Pkt., 10c; oz., 25c; $\frac{1}{4}$ lb., 80c; lb., \$2.50.

SASAGI-BEANS or Japanese Pole.—It is known to be the most valuable pole beans. Vines hardy and sturdy, well leafed and runner and very prolific. The young pods are purplish green, about one foot long, meaty, tender, stringless and fine flavor. Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 40c; lb., \$1.25.



Sword-Beans.



Fujimame-Beans
(*Dolichos Lablab* or Daylight.)

FUJIMAME-BEANS (*Dolichos Lablab* or Daylight).—Sometimes called as "Hyacinth Bean" on account of their handsome flowers. One of excellent snap variety. The pods are large and meaty and very tender when young and is entirely stringless. The annual climber of rapid growth and the valuable ornamental vine plant bearing large cluster of handsome purple and white flowers from early spring to throughout the fall. Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 40c; lb., \$1.25.

SWORD-BEANS.—The annual climber of rapid growth. The full size of the pods measure up to 10 inches in length and two inches in width. The pods are cut to pieces and boiled or put into a soup and other ways as usual beans, while it is still far from ripe. They have excellent flavor. Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.50.

WATERMELON (Cooking variety).

Light sandy or gravelly soil is necessary for this strain. In the garden the soil can be made suitable by spading in each hill some well-rotted manure and sand or loam. Plant the seed about the middle of May, in hills about eight feet apart. Use five or six seeds to a hill and thin out to two plants as soon as the second or third leaf shows. Use about four ounces of seeds to 100 hills, or as a farm crop, two to four pounds per acre.



Burdock, Tokyo long.

TOKYO-LONG.—An excellent flavor, skin is brown, flesh white.

Heavy cropper, two feet long. Pkt., 5c; oz., 25c; $\frac{1}{4}$ lb., 80c; lb., \$2.50.

SNAGAWA.—Gook size, skin greenish white, fine flavor. The highest recommended for market gardeners. Pkt. 10c; oz., 20c; $\frac{1}{4}$ lb., 60c; lb., \$1.75.

O-URA.—Tender and good flavor. The root grows like radish in shape and very big as one foot long and about two inches in diameter. Very popular. Pkt., 10c; oz., 25c; $\frac{1}{4}$ lb., 80c; lb., \$2.50.

ZIT-KWA or TUNG-KWA.—A Chinese cooking watermelon, seems destined to have a vogue in this country. It is valuable for stew or soup or peel off minced to good size and boiled and served as a fine salad with little sauce and mustard. The Chinese cut it into thin slices while it is still far from ripe, hung it in the sun till dry, pickle it in vinegar or put it down in either syrup or brine, or makes it into glace sweet. The vines are very hardy and prolific. The fruit can keep throughout to spring in green fresh color. Pkt., 10c; oz., 35c; $\frac{1}{4}$ lb., \$1.10; lb., \$3.50.

COOKING BURDOCK.

It is called a Japanese Salsify on account of the root growing like the salsify. The root attains about two feet long and one inch in diameter and less liable to branch. The flesh is white, grained and crisp, of fine flavor, something like Salsify. And is most appearance when sliced and fried and also is valuable for soup or stew and may be used as asparagus after boiled. It contains a value of medical substances for constipation, swelling, cough or tooth-ache. Culture is the same as Salsify.



Burdock, o-ura.

JAPANESE CARROT.

Japanese Carrote, whether used raw, fried, boiled or stewed, used alone or combined with other vegetables or meat is not surpassed in nutritious healthfulness by any vegetable catalogued. Although are hardy, after the plant is established it is difficult to get a good stand unless the soil is well prepared and of such a nature that it will not bake, for the seeds are small and slow to germinate. Carrots are sown the year round in deeply tilled sandy, loam soil. Sow one inch deep in rows 15 to 20 inches apart. Thin out to 4 inches apart when plants are 2 inches high. Keep well cultivated and irrigate very often. Two and a half pounds will sow an acre. One ounce to 150 feet of drill.

TAKINOGAWA.—A leading standard variety of Japanese carrot which excels all other sorts in sweetness and productiveness. An especially long, large type and uniform. The skin is smooth and of attractive color; flesh entirely red and almost without a core. Highly recommended for market gardeners. Pkt., 10c; oz., 25c; $\frac{1}{4}$ lb., 80c; lb., \$2.50.

KINTOKI.—One of quick growing variety, a medium size, an exceptionally deep scarlet, very attractive in color. The flesh bright red, tender, sweet and excellent flavor. The perfect type is about ten inches long and two inches in shoulder. Grown entirely under ground having no green shoulder. In all means, esteemed quality for the all purpose. Pkt., 10c; oz., 30c; $\frac{1}{4}$ lb., \$1.00; lb., \$3.00.



Carrot, Kintoki.

CUCUMBER.

Cucumbers are sensitive to frost and can not be planted until the last of April. They require a great deal of water and unless planted on very wet soil will require frequent irrigation throughout the summer. Plant in hills four feet each way, dropping about twelve seeds in each hill. Later when plants are well started, thin out, leaving only four or five strongest plants to each hill. Sow one-half inch deep. The soil should be made very rich with well-rotted stable in.

Cucumbers are very easy to grow, and a few hills will produce an abundance for an average family. The cucumber should be gathered when large enough for use, whether required or not; if left to ripen, it destroys their productiveness. For pickles, plant from June until the middle of July.

FUSHINARI.—A best Japanese forcing variety. An extra early perfect shape, of medium size, dark green color, is what we claim for this starin. It is very prolific and will bear in clusters on every joint from the bottom to the top of all branches. They have a very few seeds and hold their color and brightness long after being cut, which makes it an excellent shipper for a distant market. Pkt., 10c; oz., 25; $\frac{1}{4}$ lb., 80c; lb., \$2.50.



Cucumber, Fushinari.

CHINA.—A most remarkable new long green cucumber from China. The mature fruit is almost 20 inches or over, and 2 to 3 inches in diameter, of deep green. The flesh is solid, crisp and of fine flavor. Vines are strong, vigorous and productive. The fruit is fit for use almost as early as the shorter varieties. We recommend this variety as much the best cucumber of all, and the variety everyone should plant. Pkt., 10c; oz., 40c; $\frac{1}{4}$ lb., \$1.35; lb., \$4.00.



Cucumber, Chin.

EGGPLANT.

Treat like a tender tomato that requires even a longer period to mature. After cabbage plants are out of the hot-bed or green hough, sow eggplant, keeping even the night temperature above seventy degrees. One ounce of seed gives two thousand plants and four pounds plants an acre. Transplanted later to pots or to a three or four-inch stand, and when corn is shoe high, put outside on rich, well-drained land. These Japanese varieties are to grow on such small bushes at they may be planted much closer than the American sorts, while the fruit is commended as superior in both texture and flavor.

CHINESE-WONDER.—The fruit oblong attaining a length of 15 to 25 inches with beautiful purplish-pink color. The skin is very thin and flesh is tender and a very few seeds. Plants are hardy and prolific. Is excellent for pickles, boiled, fried, stewed or every respect. Easy to culture.

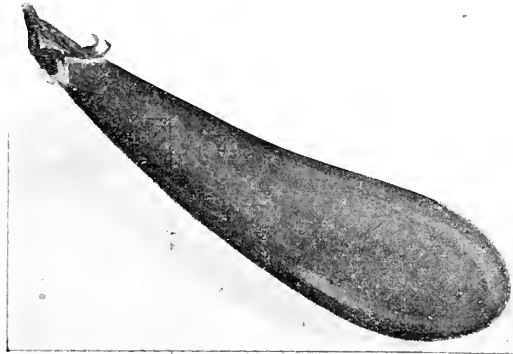
Pkt. 25c; $\frac{1}{2}$ oz., 60c; oz., \$1.00; $\frac{1}{4}$ lb., \$3.50.

SADOWARA-LONG.—The excellent quality, with a beautifully-colored fruit, 6 to 7 inches long in obovate; skin is very thin; flesh tender and an extra fine flavor. The plant hardy, heavy and long season yielder. It is highly recommended for the market gardeners. Pkt., 15c; $\frac{1}{2}$ oz., 35c; oz., 60c; $\frac{1}{4}$ lb., \$1.80; lb., \$6.00.

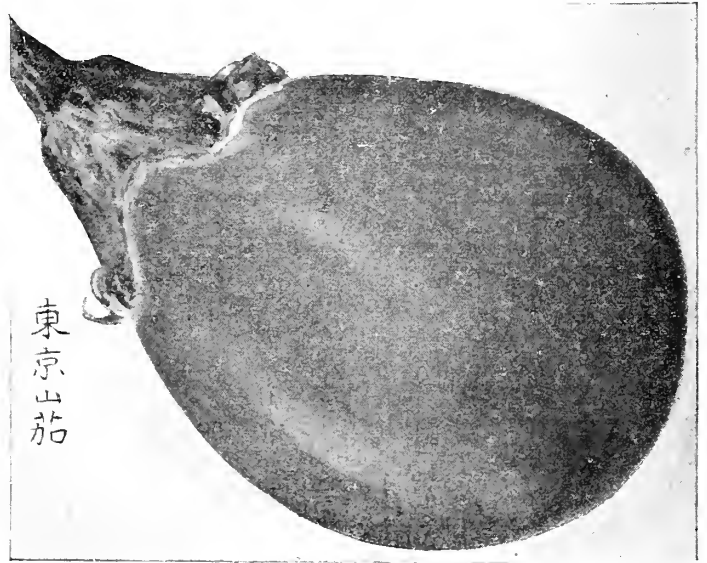
SENNARI.—An extra early productive and a best forcing varitey bearing its fruit in clusters. A medium sized, especially thin skinned with a fine dark color. Tender and excellently flavored. A most desirable one for both market and home gardens. An excellent shipper. Pkt., 10c; oz., 50c; $\frac{1}{4}$ lb., \$1.50; lb., \$5.00.

YAMANASU.—A most popular home garden variety of wonderful producer. Starting to bear when the plant has five or six leaves and continuing to bear throughout to the frosty season. The fruit is medium sized and is uniform and attractive color; very the skin and flesh very tender with good flavor. Pkti. 10c; oz., 50c; $\frac{1}{4}$ lb., \$1.50; lb. \$5.00.

Eggplant, Chinese Wonder



Eggplant, Sadowara-long.



Eggplan Yamanasu.

MAKUWA (Japanes Muskmelon).

Plant hills in rich, moist land, using one ounce to 100 hills, or two to three pounds to one acre. Six feet each way is a good distance for the hills. Sow the seed after all danger of frost is over and do not cover deeply. Thoroughly rotted manure should be deeply dug into each hill. This muskmelon requires plenty of water, and if conditions are favorable, will make a strong, vigorous growth, and bear heavily. It is best to pick off the early runners to make the plant more stocky and thick. Wherever possible melons should be grown in the home garden, for the charm of a good melon is the flavor which only comes with fresh melons from the garden. Watch for plant lice and spray with tobacco.

KIN-MAKUWA.—An aromatic muskmelon that is attractive rich golden yellow both skin and flesh, for which one is said to acquire an unconquerable taste after a few mouthfuls. Fruit is large round and very heavy cropper, Pkt., 10c; oz., 40c; $\frac{1}{4}$ lb., \$1.35 lb., \$4.00.

NASHI-MAKUWA.—A white muskmelon, the finest delicate flavor as Honey-dew muskmelon combining a high quality of pear taste. The flesh thick snow white. Crisp and tender gives general satisfaction. Pkt., 10c; oz., 35c; $\frac{1}{4}$ lb., \$1.20; lb., \$3.50.

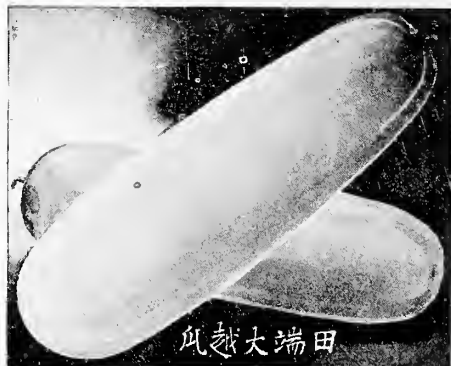
SHIROURI (Japanese White Melon)

One of the most interest and great valued vine fruit which will belong to between the cucumber and the muskmelon. The fruit grown large size in obolong. The skin is glossy, smooth, light green or pale white attractive in color. The flesh white and very thick with a few seeds, tender, but little harder than muskmelon, and contains better, sweetness than any of cucumbers. Delicate flavor, crisp, mild and hard to describe.

The favorite native way of serving it is to the same as slaw or salad, cut to slices and combined with sauce and little vinegar and pepper. And also it is valuable to pickle in slices. The culture and care is the same as cucumbers. Try some and find their real value.

TABATA-MAMMOTH.—An excellent quality, vigorous and productiveness. Fruit grows to extra large size, 10 inches long and 4 to 5 inches in diameter. And the finest flavor. Pkt., 10c; oz., 50c; $\frac{1}{4}$ lb., \$1.60; lb., \$5.00.

KROMON-EARY.—The early, quick growing variety and easy culture. The fruit is medium size, in attractive green color. Distinct flavor. Very prolific. Pkt., 10c; oz., 45c; $\frac{1}{4}$ lb., \$1.50; lb., \$4.50.

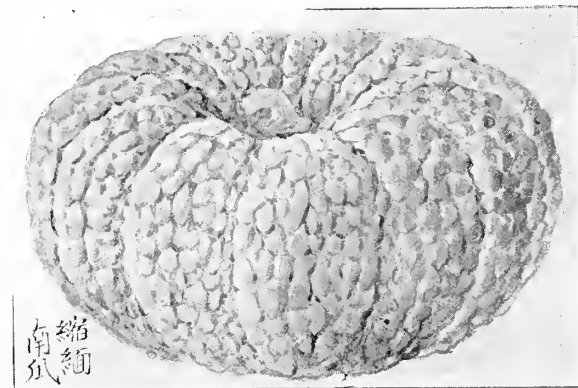


Shirouri, Tabata Mammoth.

KOSHIRO-URI.—An extra early sort. The fruit $\frac{1}{4}$ is small, about 5 inches in length and 2 to 3 inches in diameter and very straight and even shape, good flavor. It is the fine forcing variety and also good for out-door culture. Very prolific. Pkt., 10c; oz., 40c; $\frac{1}{4}$ lb., \$1.35; lb., \$4.00.

JAPANESE SUGAR PUMPKIN OR SWEET SQUASH.

This pumpkin or squash being sensitive to frost the seed can not be sown until late in April. The seed should be planted in hills four feet apart, using four ounces to 100 hills. A moderately rich soil is sufficient for good pumpkin or squash. The fruit will mature in summer throughout to fall and



Squash, Chirimen.

easy to keep them to next spring. This strain is, not only good for pie, but is valuable for many ways of use as summer squash with their tender flesh sweetness and thin skin that cooks very easy.

CHIRIMEN.—An early handsome variety. Shape flat, rather small, skin deep green and turn brown when it is ripe. The flesh nice thick and beautiful golden yellow, tender, fine grained. Very sweet as make pie filling that requires no sugar. Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.50.

KIKUZA.—The fruit round and large. Skin is dark green and turn to brown when ripe. Flesh thick and handsome yellow fine grained, excellent quality. Vines are strong, vigorous and productive. Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.50.

SAIKYO.—A good variety for early winter or even summer use. The fruit is very queer shape as seen in the cut, is dark green outside and the flesh is thick and when cooked is of most delicious flavor. Is solid and a splendid keeper. Pkt., 10c; oz., 20c; $\frac{1}{4}$ lb., 65c; lb., \$2.00.



1. Pe-Tsai, chokurei.
2. P. Kinshu.
3. P. Shantung.
4. P. Chosen.
5. P. Santosai.
6. Mustard, Takana Improved.
7. M. Chinese Mustard.
8. Swiss-Chard, Fudanso.
9. Spinach, Horensu.



Mustard, Takara Improved.

CHINESE-MUSTRD.—A very hardy, broad-leaved variety.

The leaves are thick, smooth with some wrinkled, with broad midribs. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 45c; lb., \$1.25.

YELLOW-MUSTRD.—The best variety for salad; the seeds are used medicinally and as a seasoning for pickles after grained. Pkt., 10c; $\frac{1}{4}$ lb., 20; lb., 60c.

NEBUKA (Japanese Green Onion).

This is a species of onion which does not form a bulb, but is used of its mild and delicate root, stem or neck,



Nebuka, Tokyo-nebuka.

MUSTARD.

TAKANA-IMPROVED.—This improved strain is known to be the best mustard in the world. The plant is very hardy and sends up a stout stalk 3 to 4 feet high, just loaded with a mass of large, fleshy smooth leaves which can be pulled off each stem like the Jersey Kale. The yield is extremely heavy. The leaves are cooked the same as spinach or beet leaves. Makes excellent green of sharp, pungent flavor. Sow seed in late summer as its main crop you will secure a valuable green in October, throughout cold winter days to May. For constant supply of fresh green sow in spring and at frequent intervals through the summer. Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.50.



Mu-tard, Chinese.

together green tender leaves as the same way as onion or leek. The best NEBUKA grown low sandy or muck lands, with natural moisture or plenty of it. High land can be used if irrigated, providing the land is rich very well worked before planting. Sow the seeds from January to April in the bed and transplanted into rows 24 inches apart, $\frac{3}{4}$ inches apart in the rows, as deep as possible, so that the neck may be covered and blanched; draw the earth to them as they grow. For good NEBUKA for winter and early spring use sow in July to August. Matured in 5 months. They are also eaten raw like a scallion.

TOKYO-NEBUKA.—A most popular variety, grow to very long neck. Excellent flavor. Pkt., 10c; oz., 60c; $\frac{1}{4}$ lb., \$2.00; lb., \$6.00.

SENJU-NEBUKA.—Very hardy and productive with uniform stems and neck. The delicate finest flavor. A desirable sort for market gardeners. Pkt., 10c; oz., 45c; $\frac{1}{4}$ lb., \$1.50; lb., \$4.50.

PE-TSAI.

(Chinese Cabbage or Celery Cabbage, sometimes called Lun Ga Bak, Wong Bok, etc.)

This exceptionally fine vegetable is of the cabbage family from the Orient and possesses some distinguishing characteristics which place it, as a cabbage, in a class entirely by itself. In shape it is unlike any other familiar type of the cabbage family. Its habits of growth resemble Coslettuce, while the other leaves, except in their elongated shape, resemble ordinary cabbage leaves in general texture. When the outside leaves are stripped away we see an appetizing picture of lettuce and celery combined, presenting a cool, crisp, inviting appearance well-nigh irresistible.

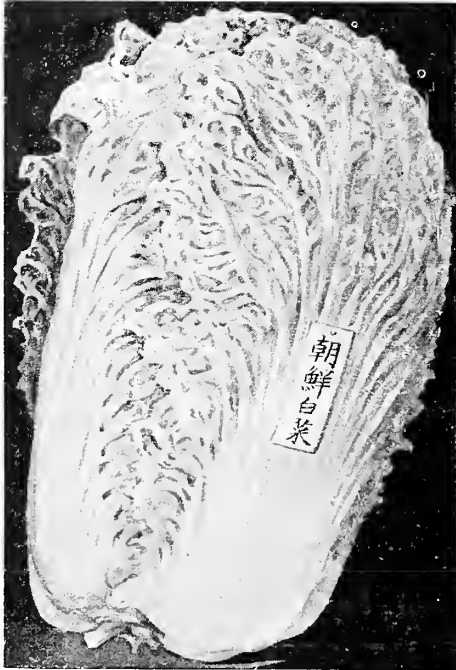
Shredded and served raw it outclasses the finest cabbage slaw, or with dressing the best raw cabbage salad; its tenderness and mild flavor makes it peculiarly appetizing. It may also enter into a combination salad, by stripping the leaves from the central stalks and cutting up the stalks as with celery, for which it makes an excellent substitute. The stalks, when stripped appear like celery and will be eaten with an equal zest. When cooked in any of the ways in which ordinary cabbage is used it not only equals but, in some, respects, surpasses the latter.

The culture is the same as for winter cabbage. The seed should be sown any time from July to September, half-inch deep in the row and apart. When the plant has grown up 5 rows about 24 inches to 6 inches thin out to 10 inches apart. Cultivate well and when large enough they should be blanched by earthing up and tying closely with burlap. Any good soil is sufficient, but they seem to head up best in rich, black adobe soil. Six pounds will sow an acre.

CHOKUREL.—A most excellent one among the varieties. Large outside leaves with a yellow striped color and the inside leaves grow round gradually, more like the Cos-lettuce. The heart is pure white, tender, sweet, and delicate in taste. The young leaves are very popular for use in salad. It is very hardy and will keep until early spring if placed in the cellar. Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.50.



Pe-Tsai, Chokurei.



Pe-Tsai, Chosen.



Pe-Tsai, Che-Foo.

CHOSEN.—This is an old and popular standard variety with its excellent flavor. Ordinarily Korean production. Grows up more like the Cos-lettuce, with broad clumped leaves and is of easy maturity, 'tender and mild' in cabbage flavor. Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 40c; lb., \$1.20.

SHANTUNG.—A production of Shantung, a province in China. Distinctive flavor, very mild and pleasant. The outside leaves grow to a large, round leaf, the heart is snowy white with compact, tightly held together leaves. We recommend this as a most excellent sort for either home garden or market planting. Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.65.



Pe-Tsai, Shantung.

KINSHU.—This is our leading variety, the best and most popular grown; known for its quality and compact leaves which are tightly held together. The leaves have some wrinkles and grow more like head cabbage; a little shorter than the preceding variety and taller than Che-foo. The best and easily self-blanching. The heart is snowy white, crisp and tender. Pkt., 10c; oz., 25c; $\frac{1}{4}$ lb., 80c; lb., \$2.50.

CHE-FOO.—One of the most excellent varieties. Large outside leaves with a dark greenish color and the inside is compact, tightly grown, and has a beautiful white, crisp appearance with a mild cabbage flavor, delicate and delicious. It is naturally very hardy and productive and will stand against insects. Pkt., 10c; oz., 25c; $\frac{1}{4}$ lb., 75c; lb., \$2.25.

NEW PE-TSAI "PAOTING," big, compact, tender and crisp, an excellent PE-TSAI. We have found this to be absolutely the best firm-heading PE-TSAI to grow during the summer months. It will not scald or burn and will make a head when other varieties fail. It somewhat resembles "KINSHU" in shape and "SHANTUNG" in character of leaf, color and size, but the head is more tightly compacted. It will produce a head of 15 pounds and will stand long before belting to seed. It is excellent in quality, crisp, tender and brittle, with a fine celery flavor. We recommend it either for the market gardener, trucker or private planter, as it is a perfect CHINESE PE-TSAI CABBAGE in every respect, not only being of the largest size but of handsome color and of the finest quality. It is probably the safest variety for an amateur to plant as it does well at all seasons and one is almost sure of getting a crop. It is vigorous and free from insects. Pkt., 20c; oz., 65c; $\frac{1}{4}$ lb., \$2.00; lb., \$6.50.

NEW-PE-TSAI "PEKING."—This grand variety is similar to the CHOKUREI in general appearance, but is superior to it in every way. The plant is of the same size but the head proper is much larger and compact. The interior blanches creamy-white, crisp and delicious and of that desirable rich celery flavor. It produces successfully throughout the year and is considered one of the best late fall and winter PE-TSAI. It is a good keeper and shipper and its attractive appearance and fine quality make it one of the best sellers. We can say without exaggeration that this is the finest PE-TSAI in existence today; whether for medium early, main crop, or late use, it has no equal and is so finely bred and so true to type that in a field of several acres every head appears alike. Pkt., 20c; oz., 65c; $\frac{1}{4}$ lb., \$2.00; lb., \$6.50.

GENERAL USEFUL GREENS.

SANTOSAI.—One of China's cabbage; differs entirely in appearance from the cabbage, being rather like a Cos-lettuce in aspect. The leaves are thick and fleshy and is highly recommended as a winter vegetable for mild climate. It should be sown in late summer for fall or winter use; successive planting can be made. If sown in early spring it comes along when lettuce, asparagus and other succulent plants do. Excellent when boiled with meat or for vegetable soup, good in oyster stew, or cooked and served as asparagus; also used extensively in salad, or boiled, minced and seasoned with butter it is as delicate a flavor as the best endive. A grand feed for poultry. Pkt., 5c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.50.

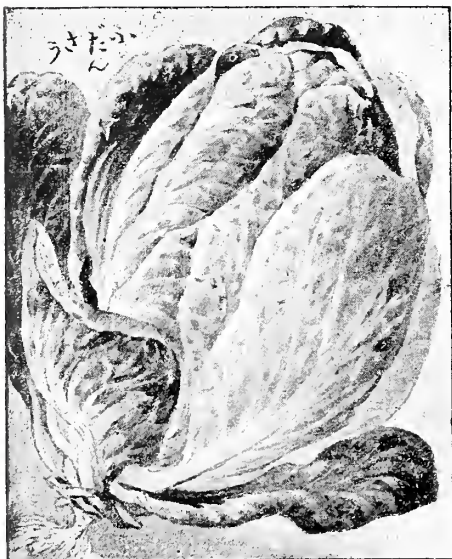


Pe-Tsai, Santosai.

SHUI-TSAI.—It is sometimes called as a Chinese endive' will yield more green than any spinach. The leaves are obovate with deep cut-toothed, forming a dense, very tender. Cooked and served as general green, excellent for boiled, minced and seasoned with butter or sauce. Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.50.

SHUNGIKU.—A year-round green, in highest esteem for boiled and seasoned with dressings, adding a little of green pepper, while this is chief use, also cooked in soup or stew. Their highest inviting fragrance like Chrysanthemum flower or parsley and celery combined is valuable of this strain. The culture is the same to spinach or endive. Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.50.

MITSUBA OR JAPANESE PARSLEY.—The leaves used for garnishing dishes of meat or cooked in soup as highest quality of the parsley, Midribs are boiled and minced and seasoned with butter, served as asparagus, very tender and excellent flavor. Sow in spring in the shady place, in bed; and transplanted, when large enough should be blanched by earthing up will produce more tender and white midribs. Pkt., 10c; oz., 20c; $\frac{1}{4}$ lb., 65c; lb., \$2.00.

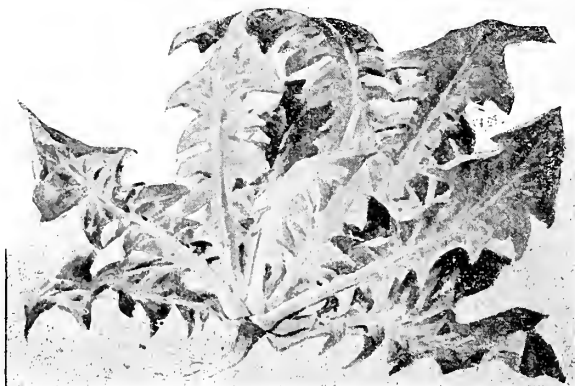


Swiss-chard, Fudanso.

SWISSCHARD FDANSO.—This variety is not only good in quality, but it is also the most attractive in appearance of any of the chards. The strong and rapid grower, leaves long, broad and thick, light bright green in the color with some crumpled. It cooks very easily, tender and sweet; try cooking the stalks and serve like asparagus. Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 40c; lb., \$1.20.

SPINACH HORENSO.—It is known as the best Oriental spinach, an easily grown sort, the seed should be sown in the summer to fall to secure good spinach early in winter or even throughout spring. The better and richer the soil, the larger and more tender the leaves will be. As a field crop for the market garden use 10 to 15 pounds of seeds per acre. The leaves are long obovate with deep cut-toothed; in somewhat looks like dandelion leaf, attain-

ing 10 to 15 inches, forming a dense, smooth and light green in color; thick, tender and succulent. Their great substance and short leaf stalks enable to stand up even in hot weather, retaining their freshness for a long period after cutting. Matures in about 45 days. Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 35c; lb., \$1.00.



Spinach, HorensO.

CHISHA (Chicken lettuce).—You have doubtless often read in the poultry journals that lettuce was an excellent feed for chickens. In this CHISHA lettuce you will find a feed that



Perilla Nankinensis.

yields as much or more than other green feeds. It is economical to grow this strain for when once cut it starts again and again; or the leaves can be pulled off each stem like the Jersey Kale. The yield is extremely heavy. CHISHA chicken lettuce does not make a head but sends up a stout stalk, 3 to 4 feet high just loaded with leaves. Sow seed any time year round, Pkt., 5c; oz., 25c; $\frac{1}{4}$ lb., 80c; lb., \$2.50.

PEPPER GREEN (*Perilla Nankinensis*).—Use the leaves as peppers after minced fine. It will add more delicate and appetizing flavor to the all dishes. A few plants in the garden will be sufficient for a family. Sow in spring. Pkt., 10c; oz., 20c; $\frac{1}{4}$ lb., 65c; lb., \$2.00.



1. Radish, Nerima long.
2. R. Miyashige.
3. R. Minokunichi early.
4. R. Large Shogoin.
5. R. Sakurajima or Mammoth of Japan.
6. R. Tokinashi or Allseason.
7. R. Summer favorite.
8. Turnip, Shogoin.
9. T. Tennoji.
10. Early snow-ball.

JAPANESE RADISH OR DIKON.

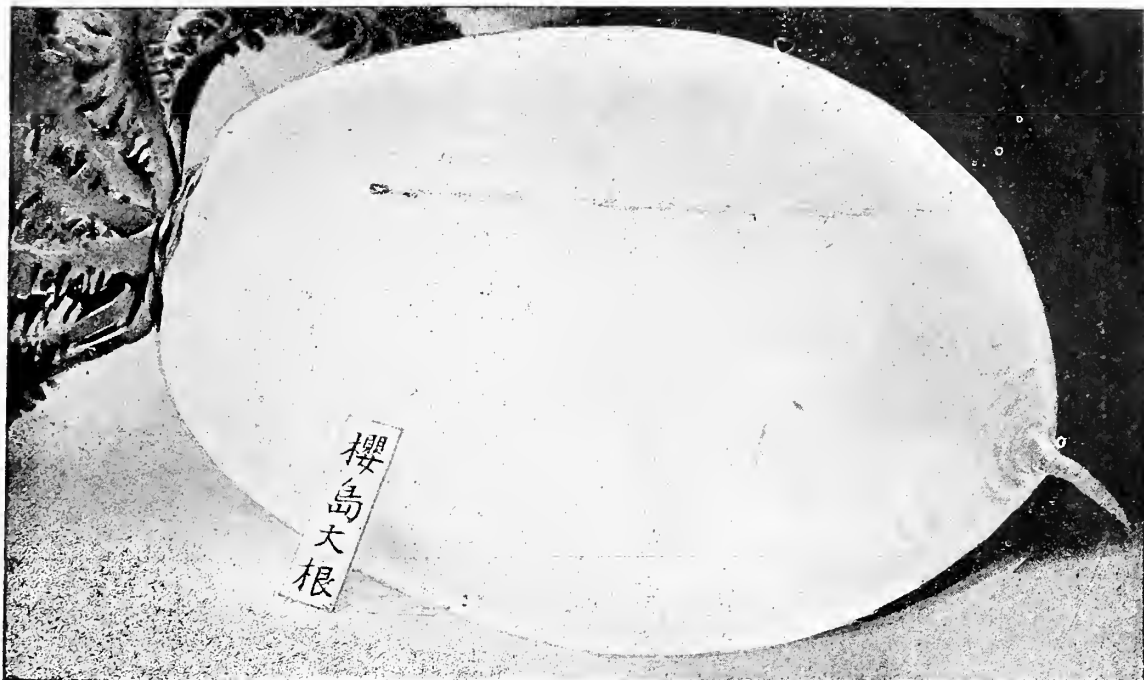
Japanese radish surely is one of the Oriental wonderful vegetables. They grow to immense size. Picture to yourself a pure white radish 1 to 3 feet in length, about 10 inches in circumference, and 2 to 10 pounds in weight, and some grow round, like a basball, to about 20 to 30 pounds in weight. It has the flesh of a Baldwin apple and is as fine a grain, and you will find it flavored ahead of the best spring radish that ever passed your lips. It is excellent boiled with meat or used in vegetable soup; it is also good in oyster stews. By all means try this strain and you will be surprised at the real value of these wonderful radishes. It will thrive at any season during the growing year, however some varieties do better at certain seasons as one will see by reading the following descriptions of the variety which we introduce as being the best for local conditions. Sow in drill 20 to 24 inches apart and when 3 to 6 inches high thin out 10 inches in row. Japanese radish should be grown in light, rich

loam soil well worked. Water once a fortnight during cool weather and once a week during the warmer months. They mature in between 60 to 120 days. Six pounds will sow an acre.

NERIMA-LONG or **MIKADO**.—This is the leader of Japanese radish and the taste will immediately convince anyone of the fact that it is not merely a curiosity but a radish of extraordinary quality, large and long (as long as 3 feet) and 2 to 3 inches in diameter, and the end of the root is round in form, snowy white and bright color and very fine taste with sweet flavor. NERIMA can be used in many ways of cooking and pickles; hardy and good keeper. We have had long experience of production of NERIMA-LONG successfully and we are earnestly presenting this to all good farmers and garden lovers. Try it this year and you will find a big, interesting crop in a few months. For main crop sow according to the following schedule: San Francisco and vicinity, early August; Southern States, late August; Northern States in early July. Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.50.



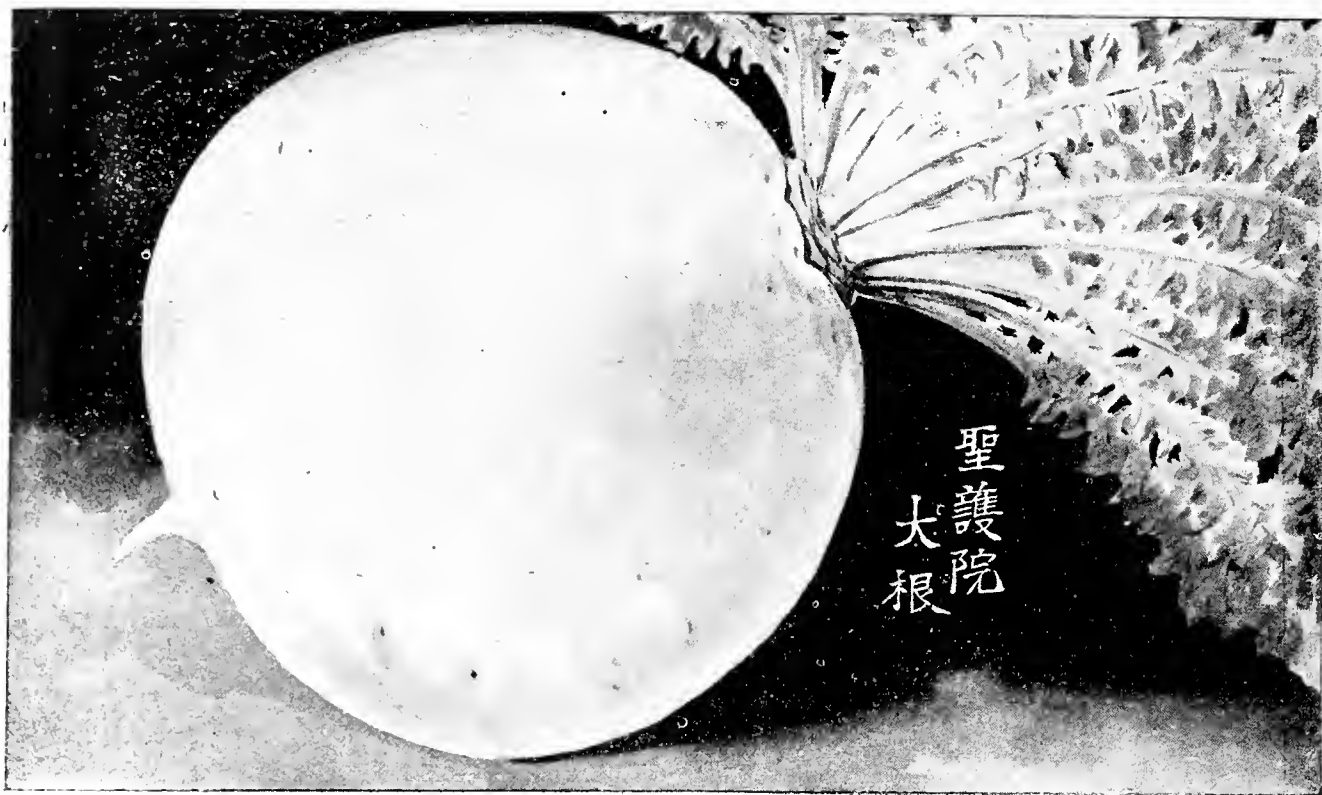
Radish, Nerima long.



Radish, Sakurajima or Mammoth of Japan.

SAKURAJIMA (Mammoth of Japan).—The largest sort in cultivation—monster—rounder in shape, often attaining the enormous weight of 15 pounds, and sometime 20 to 30 pounds. The flesh is solid, firm and brittle, and of most excellent flavor. Good for any style of cooking ; also is valuable for feeding cattle. It will grow and thrive in any soil or climate and may be transplanted or left where it was sown ; and is as good when in bloom as in its younger days. And the one radish will provide a meal for five people. If sown in the fall it will be at full size in the early summer ; and if sown in the spring will be ready for late fall use or winter storage ; main srop sow in July.

Pkt., 10c ; oz., 20c ; $\frac{1}{4}$ lb., 65c ; lb., \$2.00.



Large Shogoin.

SHOGGIN: LARGE.—Round and very large. It is the next in size of “Sakurajima.” White and smooth, very sweet, one of the remarkable sort for cooking use. Pkt., 10c; oz., 20c; $\frac{1}{4}$ lb., 65c; lb., \$2.00.



Nagashiro.

MIYASHIGE.—Grow more than two feet long and over 3 inches in diameter. And are very richly formed; solid and fine sugar flavor. Skin is a beautiful white and green in top. Keeps well, firm and crisp for a long time. We recommend our selection of this as being an extra good cooking radish. In Japan it is generally cut into small pieces and dried in the sun and keep for a long time. Grow easily at every where; for the main crop sow to schedule of NERIMA-LONG. Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 50; lb., \$1.50.

MINOKUNICHI EARLY.—It is known as very quick growing variety, flesh and skin pure white, remaining firm and crisp and of the mildest flavor. Is a good cooking sort of the fall radish but can be grown very well in early spring to summer. Mature in about 50 days. Very desirable for home gardeners. Pkt., 10c; oz., 20c; $\frac{1}{4}$ lb., 60c; lb., \$1.80.



Radish, Minokunichi early.

SUMMER FAVORITE.—This is the best variety of summer radish. Grows about 15 inches long and 2 inches in diameter; the color is brightening snow white with a little green at the shoulder. Of an excellent flavor, pungent; good for all style of cooking, especially fine for pickles in summer. Sow seed in early spring. Pkt., 10c; oz., 30c; $\frac{1}{4}$ lb., 85c; lb., \$3.00.

TOKINASHI OR ALLSEASON.—The best known and most popular all season radish. Color; beautiful white, flesh brittle and firm, of pungent with fine flavor. This strain will well stand heat without becoming pithy. Excellent, good for cooking, or in raw, and may be eaten from the time it is half an inch through until it measures 15 inches long and 2 inches in diameter as its full size. It is a money maker, as it is just right in every respect. Pkt., 10c; oz., 35c; $\frac{1}{2}$ lb., \$1.00; lb., \$3.50.



Radish, Summer favorite.



Radish, Tokinashi or Allseason.

JAPANESE TURNIP.

Japanese turnip is a great favorite fall and winter vegetable. They are also to be had in spring by proper sowings. They are of easy culture, but need well-worked, rich soil to insure a quick, uninterrupted growth, when they will be tender and free from woodiness. For fall and winter use, sow in August, in rows 10 to 18 inches apart, using one ounce to 250 feet of row, thinning the plants, when very young, to 3 or 4 inches apart. For spring use sow in January. For field culture sow in rows 2 to 3 pounds of seeds per acre.

SHOGOIN.—It grows such great round size as the baseball of eight to ten pounds and frequently grows to more than 15 pounds. Pure white and brightening color; very solid and sweet. The best variety for summer planting. The roots are uniform and hard, will stand cold weather. The best cooking sort also makes a valuable feed for cattle. Pkt., 10c; oz., 15c; $\frac{1}{2}$ lb., 55c; lb., \$1.75.



Turnip, Shogoin.

TENNOJI.—The most popular variety well suited to American culture. The great large size, is globe shaped. Skin is smooth and brightening white. The flesh is very tender, crisp and sweet, pure white. It forms a fine uniform root in early and good keeper. Is excellent for both market and home gardens. Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.50.



Turnip, Tennoji.

TOKYO MARKET.—One of the best summer turnip, very popular, matures quickly, flat round, pure white fine grained flesh, and excellent of flavor. Highly esteemed by market gardeners. Sow seeds any time in spring. Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 45c; lb., \$1.30.



Turnip, Tokyo market.

and texture. Sow seed any time and produce as year-round crop. Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.50.

LONG WHITE.—It grows fine long shaped, eight to ten inches in length and two to three inches in diameter. An extra quick growing variety. Skin is pure white and smooth; has fine grained flesh of sweet and mild flavor. Is good keeper. Excellent for table use. Pkt., 10c; oz., 20c; $\frac{1}{4}$ lb., 60c; lb., \$1.75.



Turnip, Early Snow-ball.

FLOWERS AND ORNAMENTAL SEEDS.

IMPERIAL JAPANESE MORNING GLORIES.—Large fine mixed. These grand new morning glories from Japan are remarkable for their large size and exquisite colors, grow quickly to a height of 12 to 20 feet. They are of innumerable shades of blue, white, yellow, slate, copper, brown, bronze, almost black and often seven or eight colors and tints in one flower. Pkt., 10c; 3 pkts., 25c.

JAPANESE MOON FLOWERS. (Evening Glories)

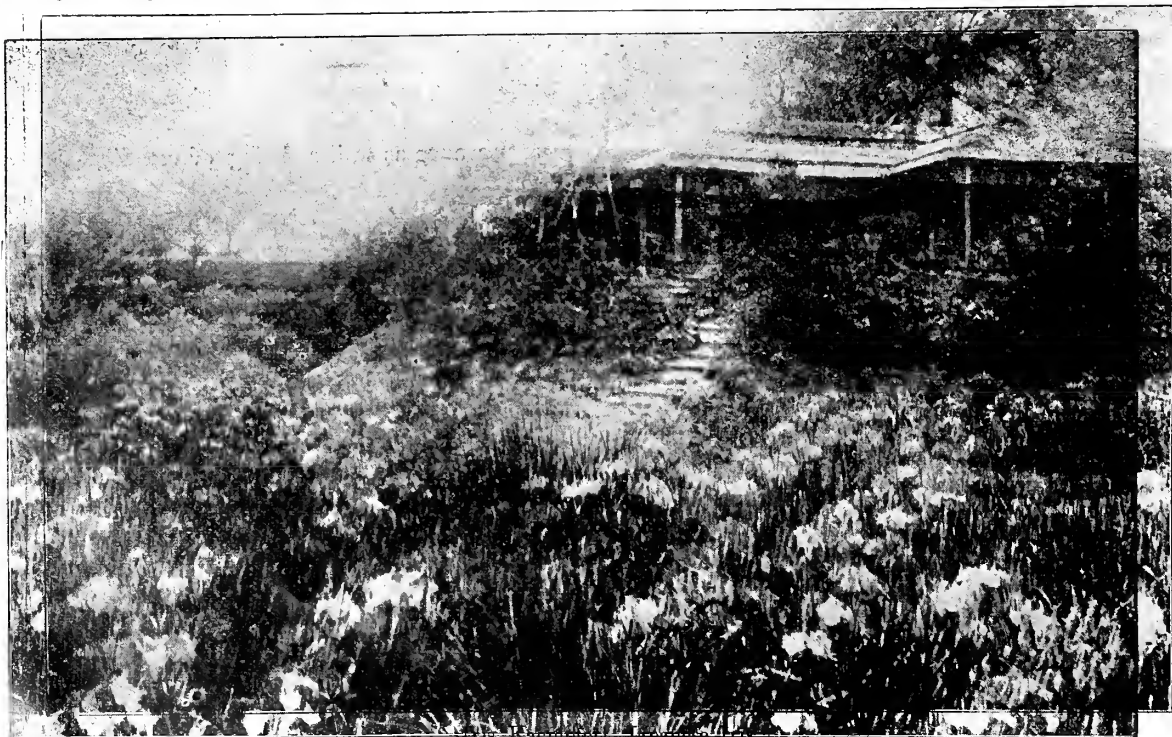
The flowers open about sunset and close the next morning. The effect particularly on moonlit nights, is entrancingly beautiful. If grown in well-enriched soil in a warm sunny location and given sufficient water while making growth, the vine will attain a height of from 60 to 75 feet during the summer and be covered with large, lush green heart-shaped leaves and will be studded from July until frost with immense saucer-shaped flowers 7 to 8 inches across and as glistening white as disks of white stain. Pkt., 10c; 3 pkts., 25c.

IRIS KAEMPFERI (Japanese Iris). Fine mixed.

The flowers are from 6 to 8 inches across, and of indescribable shades, the prevailing colors being white, crimson, rose, lilac, lavender, violet and blue. Each flower usually contains several shades, while a golden yellow blotch surrounded by a hole of blue or violet at base of petals intensifies the coloring. Perfectly hardy, blooming in June and July. Pkt., 10c; 3 pkts., 25c.



Imperial Japanese Morning Glories.
Imperial Japanese Morning Glories.



Iris Kaempferi, Japanese Iris.

Iris Kaempferi, Japanese Iris.

PAEONIA MOUTAN (Japanese Tree Piony).

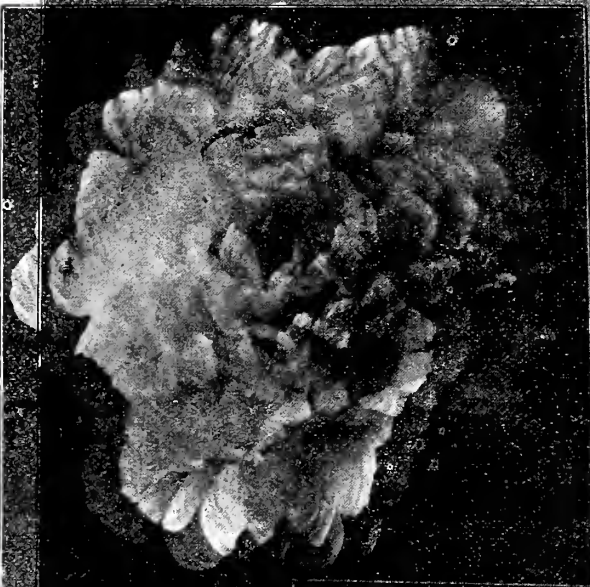
The immense beauty and well known flowers from another source of Japanese pride. It produces such a mammoth flower in the handsomest colors with noble fragrance which attract a great deal of attention and surprise of visitors. The flowers are 6 to 10 inches in diameter and are fine double of large petals. Plants hardy. Pkt., 10c; 3 pkts., 25c.

KUDZU VINE

This is the most rapid growing vine known (12 inches in one day). It has a tuberous root, which is perfectly hardy everywhere, and in spring sends up vigorous shoots, which will quickly shade the entire plaza front. It will grow so fast the first summer from seed sown in the open ground in May. Its foliage is very luxuriant and its rose-colored fragrant flowers. For covering porches, arbors, fences, stumps, dead trees, etc. with a luxuriant curtain of foliage, and in the shortest possible time, there is no climber that can equal it. Pkt., 10c; 3 pkts., 25c.

HARDY ORIENTAL POPPY

Among hardy perennials these hold an unrivaled position for gorgeous effectiveness in gardens and hardy borders. Height 2 to 3 feet, flower immense, often 6 inches across. Sow thinly, covering very lightly, and thin the plant to stand about a foot apart. Pkt., 10c; 3 pkts., 25c.



SPIDER FLOWER

The lovely pink blossom with quivering long stamens, hardy annual. Is a valuable cutting, grow to height 4 to 6 feet. Pkt., 10c; 3 pkts., 25c.

SENNICHIKO

Japanese baby straw flower. A hardy annual, produce abundantly an attractive globe flower during spring to summer in colors of pink, white, and brown. And valuable everlasting for winter bouquets. Pkt., 10c; 3 pkts., 25c.

ISE PINK

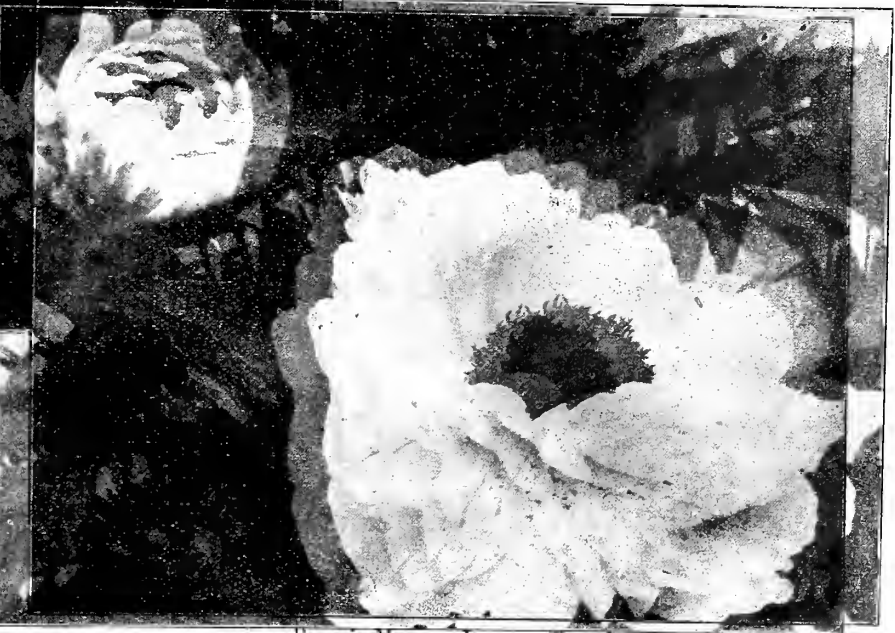
Large and a beautiful fringed petals, the finest flower in the pink family. Pkt., 10c; 3 pkts., 25c.

RENSESO

A climbing clover, hardy, native Japanese annual. The most gay pink flower will cover the foliage from spring to summer. Highly recommended for lawn or borders. Pkt., 10c; 3 pkts., 25c.

BALSAM APPLE

Very curious, rapid and dense climber, with ornamental foliage and



golden yellow fruit, which open when ripe, showing the seeds and blood red interior. Also it is eaten by the interior is very sweet. Pkt., 10c; 3 pkts., 25c.

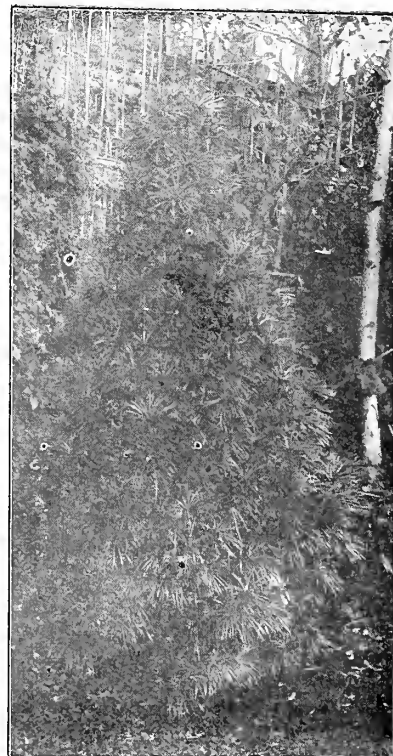
Paeonia Moutan, Japanese Tree Piony.

FIELD, TREES, SHRUB SEEDS.

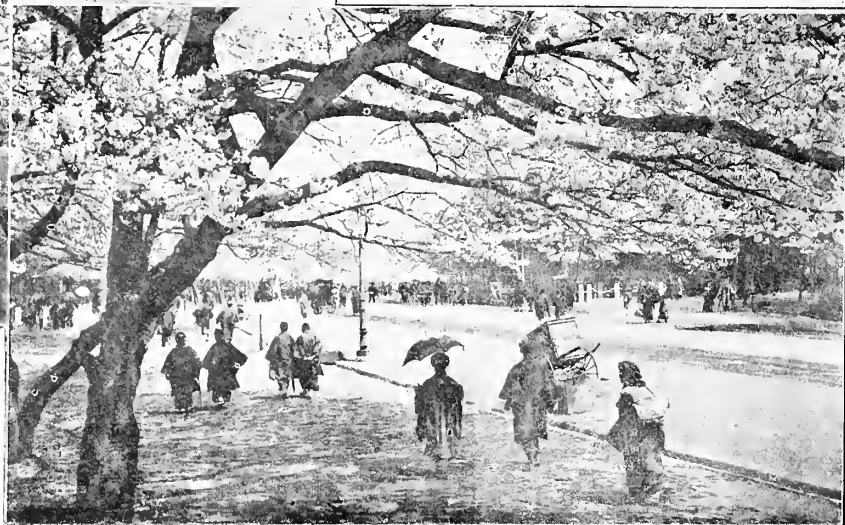
The following seeds are furnished for CONTRACT ORDER only to delivery in this FALL. The prices are F. O. B. San Francisco, Cal., and a special IMPORT ORDER-PRICES will be given for quantities. No order will be accepted later than May 31st and under one pound :

	Per lb.	Per 10 lbs.
JAPANESE DWARF ESSEX RAPE.....	\$.20	\$ 1.80
JAPANESE HEMP25	2.25
ABIES FIRMR75	6.00
CHAMAECYPARIS OBTUSA	1.00	9.00
CRYPTMERIA JAPONICA.....	1.00	9.00
GINKGO BILOBA'.....	.75	6.00
PINUS DENSIFLORA	1.20	10.00
„ KORAIE NSIS	1.50	13.00
„ THUNBERGII	1.20	10.00
SCIADOPYTIS VERTICILLATA, Japanese		
Umbrella Pine	2.25	20.00
DIOSPYROS KAKI, Japanese Persimmon75	6.00
PIRUS CHINENSIS, Japanese Pear	4.00	32.00
CAMELLIA JAPONICA	1.50	13.00
NANDINA DOMESTICA.....	2.50	22.50
PRUNUS PSEUDO-CERASUS, Japanese		
Flowering Cherry.....	1.00	8.00
THEA SINENSIS75	6.50
WISTERIA CHINENSIS	1.50	13.50

Others on application.



Sciadopytis Verticillata, Japanese Umbrella Pine.



Prunus Pseudo-cerasus, Japanese flowering cherry.

From.....

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THE ORIENTAL SEED CO.

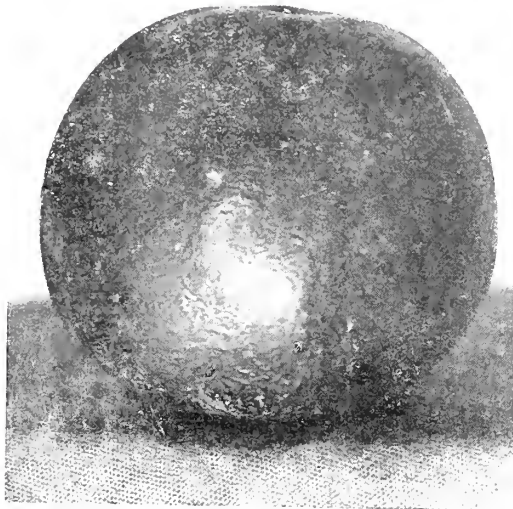


TRADE MARK

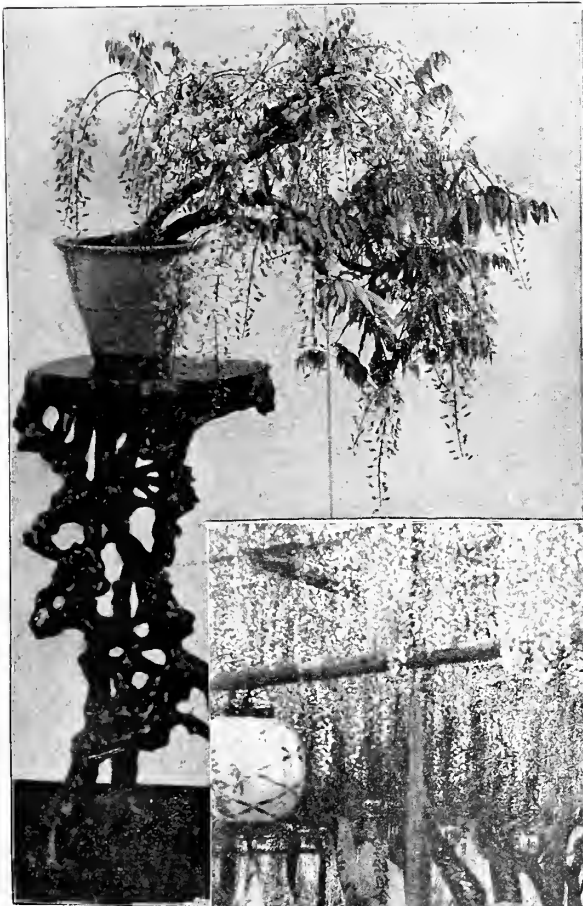
1538 POST STREET,

SAN FRANCISCO, CAL.





Diospyros Kaki, Japanese Persimmon, (See page 22).



Wisteria Chinensis, (See page 22).

ORIENTAL'S

BEST TWO VARIETIES OF "PE-TSAI"

OR

CHINESE CABBAGE



Chinese Cabbage
PE-TSAI "PEKING"



Chinese Cabbage
PE-TSAI "PAOTING"

The photographs are taken from the products which grown in our trial grounds at Oakland, California, from our genuine, imported seeds "Peking" 15 inches tall and 11 lbs. of weight, "Paoting" 12 inches tall and 9 lbs. (See page 11)

